



LUNCH

TUESDAY, NOVEMBER 1, 2018

FLUKE CRUDO AJI AMARILLO COCONUT CURRY, CARA CARA ORANGES, CUCUMBER \$14

CRISPY EAST COAST OYSTERS APPLE AND CABBAGE SLAW, HORSERADISH, SALMON ROE \$16

CREAMY CRACKED CONCH CHOWDER CITRUS, SAFFRON, STAR ANISE, COCONUT MILK \$14

HAMMOCK GREENS SALAD DELICATA SQUASH, GREEN BEANS, RADISHES, CANDIED PECANS, BUTTERMILK DRESSING \$12/\$18

BARBEQUE'D BOREK BEETS QUESO GUAYANES, BLACK OLIVE CRUMBLE, CITRUS CHIMICHURRI \$13/\$18

OCTOPUS A LA PLANCHA ALUBIA BLANCA BEANS, SHISHITO PEPPER KOSHO, MARIGOLDS \$18

PAN ROASTED GROUPER CARROT GLAZED CARROTS, HERB SALAD, THAI BASIL VINAIGRETTE \$26

PORK SECRETO SCHNITZEL PINEAPPLE MOSTARDA, SMOKED NEW POTATO, AVOCADO AND TOMATO SALAD \$18

GRILLED CHICKEN SHAWARMA MINT AND PRESERVED LEMON COUS COUS, GREEN OLIVE RELISH \$19

FRIDA'S FRITA BURGER GRASS FED BEEF AND HOUSE CHORIZO, CHEDDAR, SKINNY FRIES, MOJO KETCHUP \$18

ARTISAN CHEESES FROM SAXELBY CHEESEMONGERS 1/\$5 3/\$12
COMTÉ, NANCY'S CAMEMBERT, OVALIE CENDRÉE, BLEU D' AUVERGNE

COTTON CHEESECAKE KEY LIME CURD, CILANTRO OLIVE OIL POWDER \$12

CHOCOLATE CARAMEL TART VANILLA CHANTILLY \$12

Chef/Partner - Norman Van Aken

Chef Mame Sow

Chef de Cuisine - Juan Garrido

"Perhaps imagination is only intelligence having fun."
- George Scialabba

** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

There is risk associated with consuming raw oysters. You are at greater risk of serious illness from raw oysters and should eat oysters fully cooked. If unsure of your risk, consult a physician.